



PRICES

CHEF'S MENU

4-course-surprise menu	64.50
with wine accompaniment	94.50

COVER	4.50
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obligatory with every order
homemade bread | spreads |
Greeting from the kitchen

*for a vegan menu we will charge a
surcharge of 20 (chef's menu)

BURRATA 14.50
tomato | green asparagus | basil

ROAST BEEF 17.50
romaine lettuce | horseradish | apple

WILD GARLIC RISOTTO 15.50 | 21.50
goat's cheese | pine nuts | grapes

BEEF CONSOMMÉ 6.50
garnish of the day | root vegetables | chives

FRIED CHICKEN 22.50
potato-cucumber salad | cranberries | lemon

VEAL WIENER SCHNITZEL 27.50
potatoes | cranberries | lemon

PINZGAU BOILED BEEF 23.50
potatoes | creamed spinach | apple horseradish

ARCTIC CHAR FILLET 25.50
pasta | spinach | lemon

CHOCOLATE MOUSSE 12.50
rhubarb | raspberries